THE SOCIAL CORNER

GENIUS AND AMBITION LAUGH AT PRECEDENTS

SOCIAL CORNER PRIZES FOR SEPTEMBER

One Dollar Each

- To DIANA, for letter entitled The Good Old Days of Yesteryears. To BLANCHE for letter entitled Con servation and Efficiency.
- To IODA for letter entitled A Farmer's Side of the Summer Visitor. To MOUNTAIN LAUREL for letter entitled Do It Today.

SOCIAL CORNER POETRY On the New State Highway

On the New State Highway
I am a rural citizen,
I own a little farm;
Which once for me meant happiness,
Quiet and country charm.
An ancient furnplike ran beside
My fields and dwelling place
And neighbor's teams went jogging by
At a most soothing pace.
Last year was built a state highway
As smooth as cannon bore,
And motor cars go shooting past
With a continuous roar.
There's not a single Red Cross tent
Along this great highway,
Where accidents are happening
Some dozens in a day:
No speedy ambulance stands by
To give its aid so fine.
And yet the pince is dangerous.
As many a battle line.
So our old kitchen has become
A place of groans and gore,
And our form! room a means for those

So our old kitchen has become
A place of groans and gore,
And our front room a morgue for those
Who fail to breathe once more,
Our shoets and table cloths have gone
For bandages and lint,
And half our kindling wood is used
In giving breake a splint;
Vast stores of linkment were given,
And plasters by the yand
For people short of each
It certainly is hard
When the assessors raise my tax

It certainly is hard
When the assessors raise my tax
From two per cent, to three
Because of the advantages
This highway brings to me—
One of the boys has lost an eyclajured by flying glass;
My animals are ground to pulp
By care as they fly past.
My dog goes liming round the place,
With only one sound leg;
My fowls are far too terrified
To ever lay an egg.

To ever lay an egg.

My fields of grain and beds of vises
Are gaily trampled down:

My fruit and flowers are carried off

By stylish theres from lown e venture on this gory trail. In mortal fear and dread. The chances are so probable
Of our returning dead.
Why Samuel Waiter Foss "passed on."
To me is plain as day—
The road his house once stood beside

Because a "state highway." Still I'm not kicking at the road. Still I'm not kicking as the Or even the motor cars. I kick that lawless users Are not put behind the bars.

J. E. B.

GREATLY ENJOYED AUNTY No. 1'S

The social Corner Sisters: It has been some time since I have written but I have road all of the letters. I had the pleasure of attending Aunty No. I's picnic Wednesday, I had a fine time and lots of good things to eat, which included beans, sandwiches, salads, cake of all descriptions, doughnuts, cookies, cheese and coffee. I want to thank Aunty for the good time. It is a lovely nies to for the good time. It is a lovely place to go and the grounds are beautiful. It was very thoughtful of Great Grandma to tranke the gifts she did for the Social Corner members. I want to thank her

USES FOR SALT

Dear Sisters of the Social Corner: To Reep salt from lumping, mix one part cornstarch with eleven parts sait. To keep omeiet from falling, add the alt to the whites when heating.
A tiny bit of sait added to the whites of ears will make them froth quicker.
In whipping cream a little salt will
help make it turn.
Salt is good to make the fire come up;
sprinkle oh a little.

Rub flat from with sait before using.
Sait scattered on the carpet before aweeping is very good, but be sure and sweep it all up as the dampness might make it run.

Lemon juice and sait is good to take stains from the hands; it is a fine mani-Dip a piece of fiannel in sait and whit-Soak prints in sait water before wash-

ANOTHER WAY TO USE CORN

Their Sisters: While there is still plenty of sweet corn I hope you will try corn
mock bisque scup made as follows:
Scald one quart of milk with two cups
of finely chopped cocked green corn and
two slices of onion. Dilute three tablespicons of flour with one-third cup of cold
water, stir until smooth and creamy;
then add slowly to milk mixture, stirring
constantly until mixture begins to thicken; afterward occasionally. Let cook
twenty minutes, then rub through a purse
strainer. Cook one quart of canned tomatoes with a small bit of bay leaf and
two cloves until reduced a one-half.
(There should be two cups of putp.) Add
one-fourth tenepson of soda and rub mixuze through strainer. Add tonatos pulp
to milk mixture, stirring constantly.
Strain over one-third cup of butter, one
and one-half tenepson sait, one-eighth
tenspoon of pepper and a few grains of
cayenna. De not combine mixtures until
read to serve. This overcomes the dainger of soup curding. Serve immediately
with small croutons or crisp creckers.

NORMA ANOTHER WAY TO USE CORN

EVERY BABY ENTITLED TO A ROME Social Corner Sisters: Small children are destructive. It is a necessary part of

Have You Piles?

Then You Have Something to Learn,

These You Have Something to Learn.

Thousands who have piles have not do the same for you.

learned that quick and permanent relief can only be accomplished with internal medicine. Neither outting nor any amount of treatment with cintements and suppositories will remove the cause.

Bed circulation causes piles. There is a complete stagnation of bidod in the lower bowel and a weakening of the parts. Dr. J. S. Leonhard was first to Sad the remedy. His prepertysion in HEM-ROID, a tablet medicine, taken internally, that it now sold by druggista generally. For Leonhard tried it in 1,950 cases with the marvelous record of success in 28 per cept, and then decided it about he sold under a rigid money-back guarantee.

Don't waste any more time with outside applications. Get a package of HEM-ROID from Lee & Orgood today. It has given safe and lasting relief to thousands of people, and should de the more for you-le seidem fails.

are Each

as Old Days of Yesteryears.

are water and where they do there are foreign and farmed and the property of the research of of the resear

Dear Corner Folks; Good morning here I come after a long absence I'd like to see answered: If things continue as they are, Will a storm he allowed to brew. Will the moon be allowed to brew. Will the moon be allowed to anchor over a bar? Will a captain he allowed to put in some port? Will cocktains be allowed to grow on the farmer's foostes? Will it be allowed to name children Tom and Terry? Will a man be punished for getting half shot in battle? Will "hops" he allowed in dance halls? Will a person he allowed to become drink with success? Or intoxicated with joy? Will doctors be allowed to prescribe for "sham pain?" Fortunately "pop concerts" will be allowed to become drunk with success? Or intoxicated with joy? Will doctors be allowed prescribe for "sham pain?" Fortunately "pop concerts" will a light that Wednesday the 29th was so fine for the Sieters of the Social Corner to meet Aunty No.

1. Yours for the Corner, WILD FLOWER

Aunt Hester: Glad I could have a chat with you. I did. Did you succeed in finding Mrs. Sheldon? CRIMSON RAMBLER

for mine.

I will give you the receipe for caramel cake: Butter the size of an egg. I cup say. I egg, beat this together, but in sifter I - I cups flour. I tablespoon socoa, I tenspoon soda, I tenspoon vanilla, then pour I cup boiling water over all and beat well. Prost with butter frosting.

Hope some of the sixters will try this. With best wishes for the Corner.

B. B.

USING THE CARROT

Dear Sisters of the Corner: Not until we had surprisingly good luck raising carrots one year did I realize what a delicious vegetable they are. Now I insist in them the entire season and manage to pack away in a box of dirt as many as possible for winter use. Covered with dirt and kept in a cool and dark place they keep as fresh as of just pulled from the garden.

Here are a few nice ways to use them: Carrot Cream Toast—Prepare a cream toast by thickening milk with a mixture of butter and flour. When cooked to the proer consistency remove from the fire. of butter and flour. When cooked to the proer consistency remove from the fire, add grated carrot in the proportion of half a cup full to a pint of the white sauce, and serve on small squares of buttered toast. This adition gives character to milk toast for grownups and likewise proves acceptable to the little vegetable objectors, who are the despair of mothers.

Glazed Carrots-Scrub a dozen and a half young, slender carrots or scrape and slice three large old ones. Cook in a covered kettle with a teaspoon of salt

THAYER BLDG

Armour's

Smoked

Shoulders

Pound 25c

FRESH

Shoulders

Pound 32c

STOLWERCK'S

COCOA

1/2 lb. can 29c

6 cans 25c

5 bars 25c

DEVILED HAM

BORAX SOAP

and as little water as possible. Melt two level teaspoons of butter and two of sugar in a frying pan. Tom the carrots in this until slightly browned and glazed. This dish is always a favorits with children and it gives a pleasant tang for older people if a very little browned meat drippings is added to the butter. Carrots with Panned Meat—Prepare vegetables as in the preceding feeipe when you are 'panning' steak, chapped beef, shoulder lamb chope or any cut of red meat. Remove meat from pan when brown, add a little butter if meat drippings are deficient, and toss carrots in it until slightly brown, giving them at the same time a light sprinkling of sugar. The meat juices will aid in the glazing process and give the vegetables a delicious flavor.

HOW TO USE PEARS

may keep steadily ch.

we do not notice it, but scuttle on, lost to all but our desire for motion. But he who gives receives: "Good

measure, pressed down, running over."
We have the best of authority for this.
So let's meet life generously, you and L
We shall not regret it.
Best wishes to the Corner.

LEFT-OVERS

seem to think that it is impossible to pre-

to such an extent that they cannot man-age without them. Now as a matter of fact while it is an excellent thing to know

a day. In fact we are better off if we have it but once. If we have a small family we should make a roast do for

Dear Sisters of the Social Corner: While many of the pears have gone by there are still several varieties to be obthere are still several varieties to be obtained. If you happen to have such you
will be delighted with ginger pears.

Wipe, remove stemps, quarter and
core hard or unripe pears; cut crosswise
in thin slices. To eight pounds of prepared fruit allow eight pounds of sugar,
one cup of water (two cups of pears are
not julcy), the fruit of four lemons, the
rind of lemons cut in very thin strips
and from one-eighth to one-fourth pound
of ginger root cut or broken in small
pleces. Put the pears, sugar and ginger Put the pears, sugar and ginger pieces. Put the pears, sugar and ginger into a preserving kettle in alternate layers, cover and let stand over night. In the morning and lemon rind layers, juice and water, cook slowly (simmer) until thick as marmalatic (about three hours).

Store in sterilised felly glasses.

Can any sister tell me if there is any special anniversary celebration for the 14th wedding day?

PUSSY WHILOW.

PUSSY WHILOW.

RELISHES FOR THE WINTER.

RELISHES FOR THE WINTER. 14th wedding day?

BELISHES FOR THE WINTER

Corner Friends: For those who have not got their cans, jars and shelves filed with all the pickle mixtures, they desire I want to suggest a few which I know you will like. I hever fall to provide a liberal supply of each and I never have any to carry over from one year to any to carry over from one year to have meat more than the desert you can manage well if you make it up in individual dishes, so that you shall have just one for each that you shall have just one for each that you will like. I hever fall to provide a liberal supply of each and I never have meat for luncheon, because it is not necessary to have meat more than the liture in individual dishes, so that you shall have just one for each that you shall have just one for each that you will like it up in individual dishes, so that you shall have just one for each that you will like it in individual dishes, so that you shall have just one for each that you will like it in individual dishes, so that you shall have just one for each that you shall have just one for each that you will like it in longer considered necessary to have enough for "second helps" of the sould be a like it up in individual dishes, so that you shall have just one for each that you will like it in the person. It is no longer considered necessary to have enough for "second helps" of the sould be a like it up in individual dishes, so that you shall have just one for each that you will like it in individual dishes, so that you shall have just one for each that you shall have just one for each that you will like it in individual dishes, so that you shall have just one for each that you will like it in individual dishes, so that you shall have just one for each that you will like it in individual dishes, so that you shall have just one for each that you shall have just one for

Spiced Sweet Tomato Relish for Cold Meats—Mix together two quarts of peel-ed and sliced tomatoes, 1 quart of brown Meats—Mix together two quarts of peeled and sliced tomatoes, 1 quart of brown sugar and mixed ground spices to suit the individual taste (cinnamon, mace, nutmeg and allspide make an excellent combination). Allow to stand for 2 hours in a preserving kettle, then boil down ion a slow fire until about the consistency of jam. Seal with paraffin when cold. Chill Sauce—18 ripe tomatoes skinner and cut in small pieces, 2 green peppers, and 1 onion chopped fine, 2 cups sugar, 1 teaspoon mace, 2 tablespoons ground clinamon, 2 teaspoons allspice, 2 teaspoons ground cloves, 1-2 teaspoon mixtard, 1 teaspoon ginger, 1 teaspoon salt, 2 1-2 cups vinegar. Mix these ingredients to get just enough. French housewives plan authority in food economy pointed out the false economy of buying a large sirioin steak, the tender part of which to use as steaw or ragout or croquettes for are as eteaw or ragout or croquettes for a serving ketile for from 2 to 3 hours, until thick. Then pour into hot sterilized in jury and seal.

Picallili—1 peck of green tomatoes, 2

SWEET

POTATOES

Loins, lb. 25c

Boneless Porterhouse

ROAST

Pound 35c

FLOUR

1-8 BBL. SACK

Hecker's \$1.99

Pastry. \$1.75

Native Celery

Bunch 10c

5 Pounds 25c

Nicely Cured

CORNED

BEEF

Pound 10c

MIXED

SALT PORK

Pound 20c

GRANULATED

SUGAR

10 lbs. \$1.65

CONFECTIONER'S

SUGAR

2 Pounds 45c

YELLOW **ONIONS** 5 Pounds 25c

LARGE CAULIFLOWER Head 25c

SWIFT'S GENUINE SWIFT'S LAMB Legs, lb. 38c Fores, lb. 18c

Steer Beef POT ROAST, lb 15c PRIME CHUCK lb..... 28c CHOPPED

ROUND, 16... 32c IMP. LUCCA OLIVE OIL Quart \$1.39

GOLD MEDAL CREAMERY BUTTER Pound 61c

Maine Corn Can 15c

NATIVE VEAL Rumps, lb..... Legs, lb.. 32c 50c Cutlets, lb..... Chops, lb.

WHITE ROSE Sliced Pineapples Large Can 49c

A No. 1 POTATOES Peck 45c

CREAM CHEESE Package 20e PIMENTO CHEESE

Package 20e

quarts sweet green pappers, 2 onlons, 1 head cabbage, 1 bunch celery, 1 1-2 cups brown sugar, 1 1-2 cups granulated augres and 1 1-2 ounces whole cloves, 1 ounce allapice, 3-4 cup sait, vinegar to cover. Wash poppers and tomatoes, removing the bloom ends from the tomatoes and the seeds from the peppers. Peel the onlons and quarter the cabbage, removing the core. Clean the colery and then chop all the vegetables separately. Put them together in a preserving kettle in alternating layers with sait, and allow to stand over night. Then drain, add the sugar, add the spices (tied together in a piece of cheescloth), cover with vinegar, and gradinally heat over a slow fire. Simmer till the vegetables are translacent. Put into hot sterilized jars and seal. MARTHA.

new popular ideals may quickly exile those in favor today. We all give more than we receive at we all give more than we receive at times. But most of us are traveling over the road of life in such an uncertain fashion, wandering hither and thither, that few of us have a family settled gourse. Few of us make all the little faily happenings subservient and over come all obstacles in the way that we may keen steadily on may keep sleadily cn.

We shortsightedly think that we must be continually setting in order to progress. In consequence our motion is like that of the crab, and so blind are we that

HOW TO MAKE SOAP.

was made for a recipe for somp made with grease.

For laundry soap, take one can of lye, five pounds of "cleaned" kitchen grease.

Every Woman Wants axune ANTISEPTIC POWDER

As usual, I am living up to the time in trying to help the people combat the High Cost of Living. I will, therefore, on Saturday, October 2nd, give an extra 10 per cent. discount on any purchase made at all of my stores, both in Norwich and Jewett City. And as you know that I am always 10tto 25 per cent. lower in price, and higher in quality, you can judge for yourself where it will pay you to buy your Fall supply of Wearing Apparel-

E NUFF SAID

JACOB WECHSLER

81-87 FRANKLIN STREET Next to Public Fish Market

White the greats arrived they had to be drawn the forey rooms to their would be not dissurfaceston, as easis had to shop on the control of the cart.

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Here you will find many pretty little home outfits arranged for those young people who are to be married this falland who want a real comfortable home without spending am extravagant sum for it.

ECONOMIZE

BY BUYING HERE, WHERE ECONOMY IS THE WATCH-WORD.

WE ECONOMIZE IN OUR PURCHASES. WE ECONOMIZE IN OUR RUNNING EXPENSES. WE ECONOMIZE IN OUR PROFIT.

YOU ECONOMIZE BY ALL THREE.